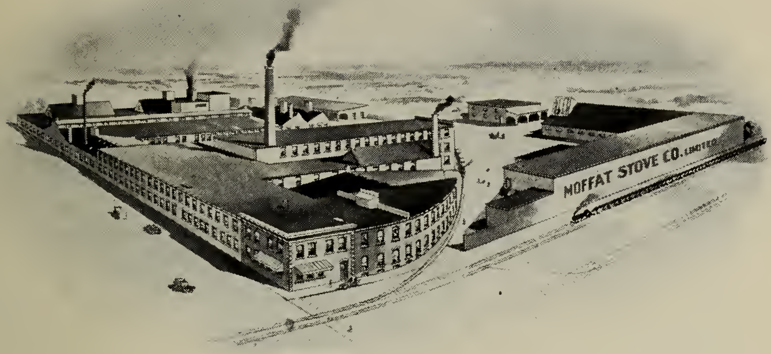
# THE SOURCE OF COOKING .. BY WIRE ..



USE

MOFFAT'S ELECTRA




WHERE MOFFAT'S ELECTRIC RANGES ARE MADE

# Electric Catalogue No. 10

Designed, patented and manufactured in every possible part by
THE MOFFAT STOVE COMPANY LTD.
Weston, Ont., Canada

SOLD BY




Moffat's Electric Range makes cooking a pleasure. Your kitchen is always cozy and clean—no coal, ashes, stove pipes, chimney flue, pokers, lifters, covers, shovels, blacklead, etc.

Money, time and temper saved with better cooking results. We have no coal in central Canada, but plenty of electricity—use it more and cut down your imports.

---

One section of the MOFFAT WATER HEATER running at 660 watts continuously is sufficient to supply hot water for a family of six, when the Kitchen Boiler, Electric Heater and Pipes are covered. See pages 30 and 31.



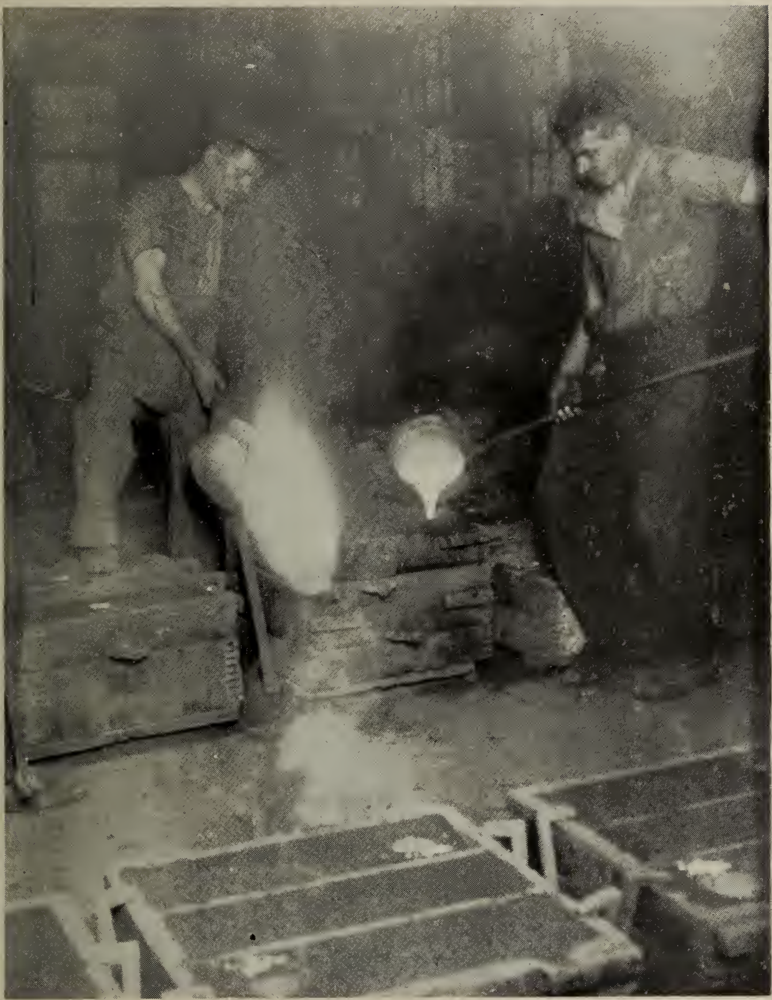

Testing to make sure there is no power on the burner when the Switch is turned off..

Red neutral lead wire to cutout and from switch to burner. All these wires are moisture proof and tested to 2,000 volts.



Melting the iron for the cast parts in our 25-ton Whiting Cupola. The Pig Iron and coke are hoisted to the charging floor by electricity; the same medium is used for driving the U.S. Positive Blower.

We are manufacturers—not assemblers—and design make and fit every possible part in our Weston works.



Pouring the moulds for the cast iron parts required on our Electric Ranges.

The name "MOFFAT" which is a guarantee for quality and service is cast or stamped on every range or heater.

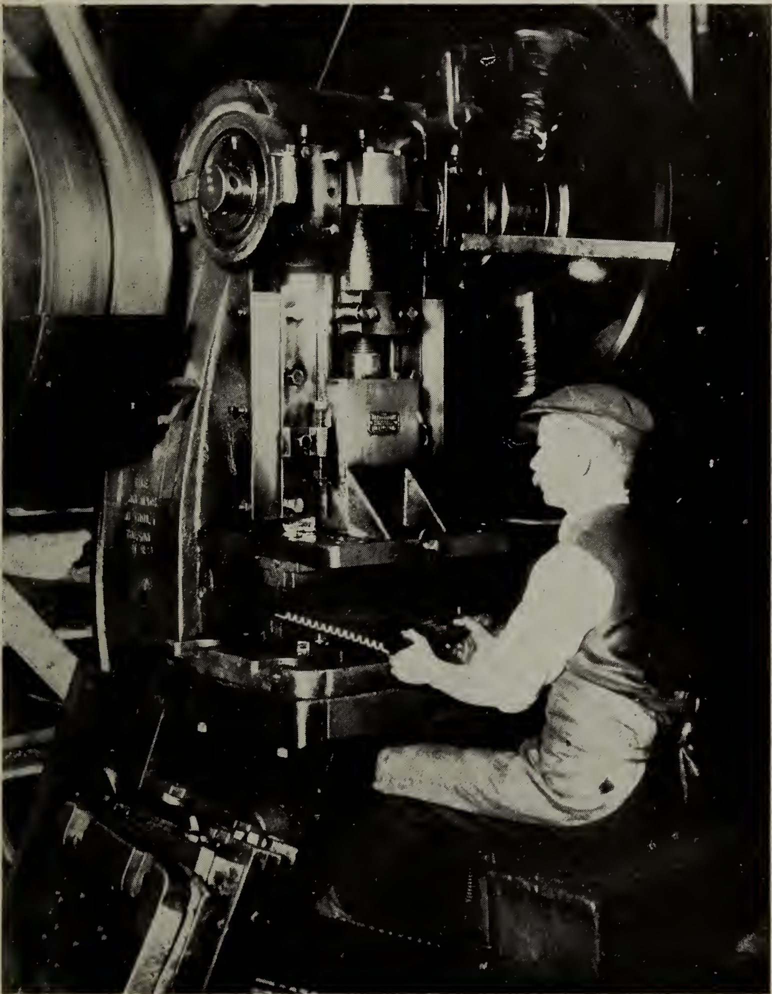
## SHOP SCENES AT THE MOFFAT WORKS, WESTON



We use such heavy "Armco Iron" sheets in making our Electric ranges that they cannot be formed into shape by hand power.

This big press is used, exerting a pressure of 475 tons to the square inch. The oven bottoms and tops are here being formed in one piece, exact to size, making perfectly true joints.

SHOP SCENES AT THE MOFFAT WORKS, WESTON



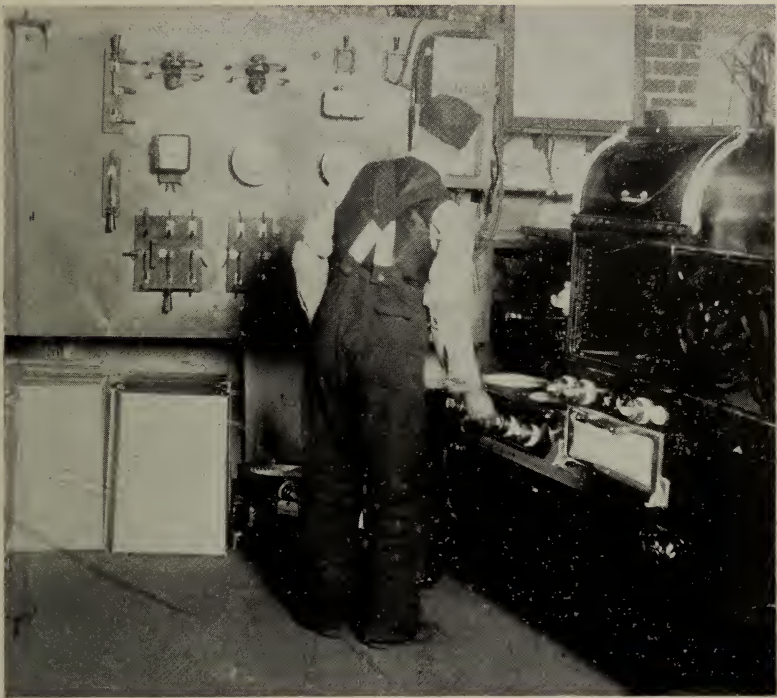
Making the oven side grooves that hold up the oven rack when it is drawn out. Examine the range and notice the closed ends with round corners; oven is easily cleaned. This kind of work can only be done on heavy presses with expensive forming dies.

Our equipment for manufacturing Electric Ranges is equal to any in America. All our designs, special machines, dies, etc. are made on the premises.



After the oven is made on the big press it is Electrically Welded, making a tight, smooth joint which cannot be taken apart.

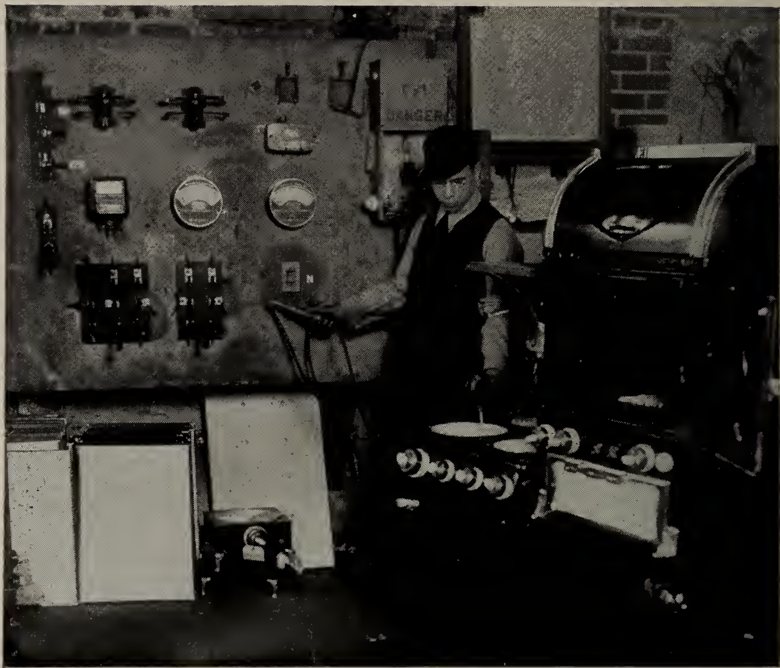
The range is then mounted and double dipped in our Special Black Enamel and double baked in the large Electric ovens. Enamel will stand up to 625 degrees of heat; makes an elegant high class finish and is easily cleaned with oil.



In the Testing Department, making the final tests to see that each burner is working on full, medium and low heats, and that all the wires are in perfect condition.

Our 1919 line in low ovens are fitted with cast switch front, round edges with corresponding name on each burner, switch and cut out.

Approved roomy cutout cabinet, 18 guage, with large sliding door, wire cover, covered cutouts all standardized by machinery —no hand braking.



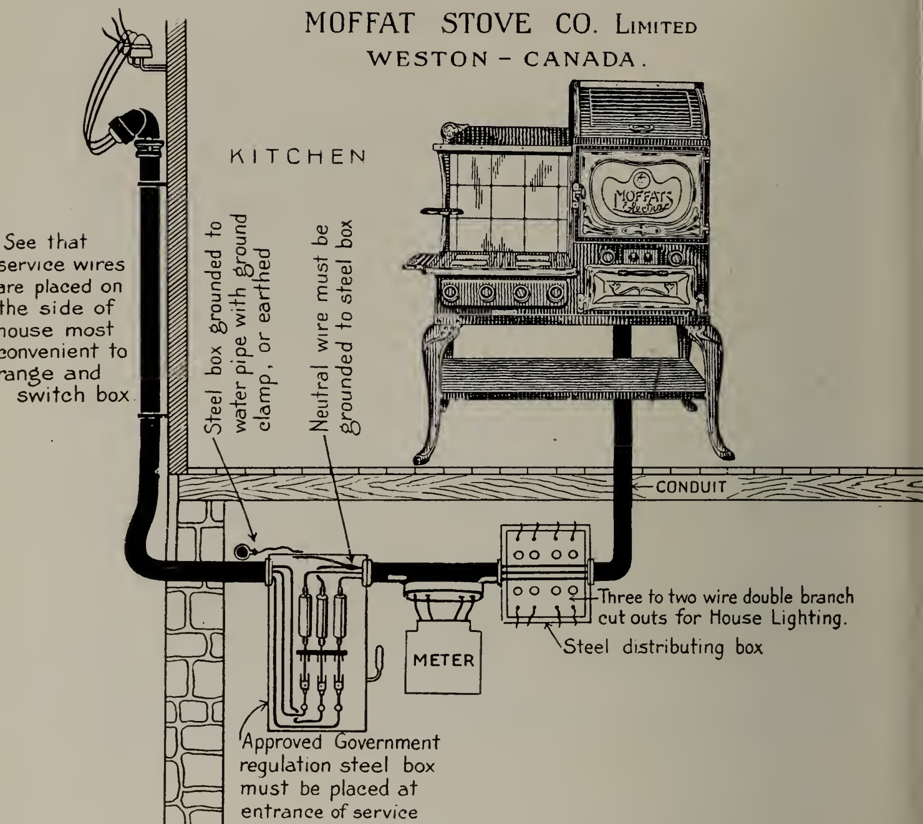

Ground Test to make sure of insulation. Moffat Ranges have always been in the front rank for construction, general efficiency, low cost of maintenance. For 1919 we have introduced some more radical improvements (see pages 18 and 19) and can now offer you the most modern Electric Range in the world, barring none, Designed and Made in Canada.

Beware of imitations which are springing up everywhere. See that the registered name "Moffat" is cast or stamped on every Range or Heater.




This illustrates the difference between steel and Armco Iron. The steel is honeycombed with the gas cavities, the Armco Iron is practically free from them.

When spongy steel is rolled there is scarcely any slowing up of the rolls when the ingot is passing between them; on the other hand, when Armco Iron is rolled, there is a distinct slowing up of the rolls on account of the greater amount of work necessary to roll Armco Iron. The imprisoned gases in steel play an important part in the rate of corrosion. These gases have a tendency to escape from the metal through long periods of time, and their tendency to escape causes the rust which may be formed in the surface to be loose and spongy, and the rust to be detached from the metal to such an extent that water can get between the rust and the base metal, setting up electrolytic action with the destruction of more steel by corrosion.




## INSTALLATION

of Moffat Electric Ranges must be made according to the plans on this card with the neutral wire, steel box, conduit and range body grounded to water pipe or earth.

Moffat Ranges are wired for a three wire circuit, and for the voltage indicated on the name plate. Each heating element is fused separately with Edison plug fuses. Moffat ranges operate equally well on direct or alternating current.

Cut shows steel box with three pole switch.

These plans are in accordance with the rules and regulations covering electric wiring in the Province of Ontario and are approved by the Hydro-Electric Power Commission of Ontario.

## Carrying Capacity of Wires as Allowed by The Hydro

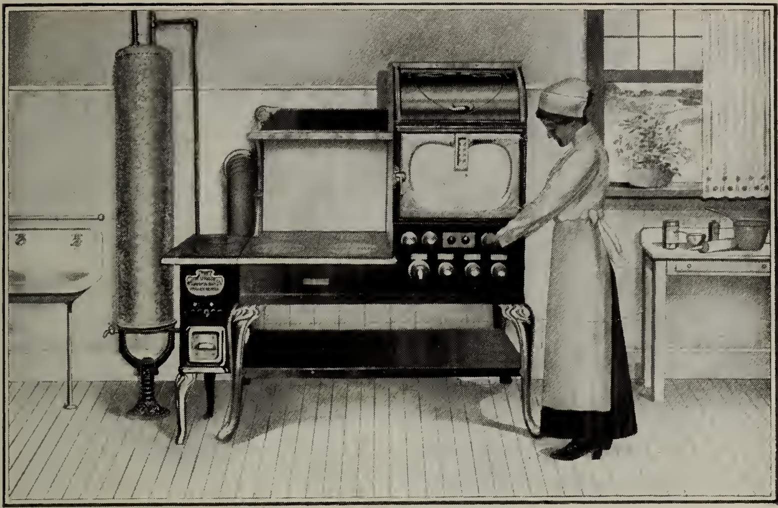
| No. | 2 Wire Rubber Cov'd | 3 Wire Rubber Cov'd | No. | 2 Wire Rubber Cov'd | 3 Wire Rubber Cov'd |
|---|---|---|---|---|---|
| No. 18 | 3 amperes | 6 amperes | No. 6 | 50 amperes | 100 amperes |
| 16 | 6 " | 12 " | 5 | 55 " | 110 " |
| 14 | 15 " | 30 " | 4 | 70 " | 140 " |
| 12 | 20 " | 40 " | 3 | 80 " | 160 " |
| 10 | 25 " | 50 " | 2 | 90 " | 180 " |
| 8 | 35 " | 70 " | 1 | 100 " | 200 " |

## ERRATA

**Page 12**—Neutral Wire in box should not show fuse.

**Page 20**—E 21A is fitted with 3 burners on top, 1700, 1200 and 660 watts. Mercury Thermometer is extra on every range, except E 24A, E 294A, E 396A, E 397A, E 196A.

**Page 29**—Under prices, 5th and 6th line should read "one coil" instead of "one set". 1st line should be $3.00, and 13th line $4.00.



E 24A

WITH TILE BACK AND KITCHEN HEATER

This attachment will burn coal, wood, dry garbage, sweepings, etc.; can be fitted with a waterfront for heating bath boiler. This is necessary when the kitchen is not heated from the furnace, as all the heat in a Moffat "ELECTRA" is utilized for cooking purposes.

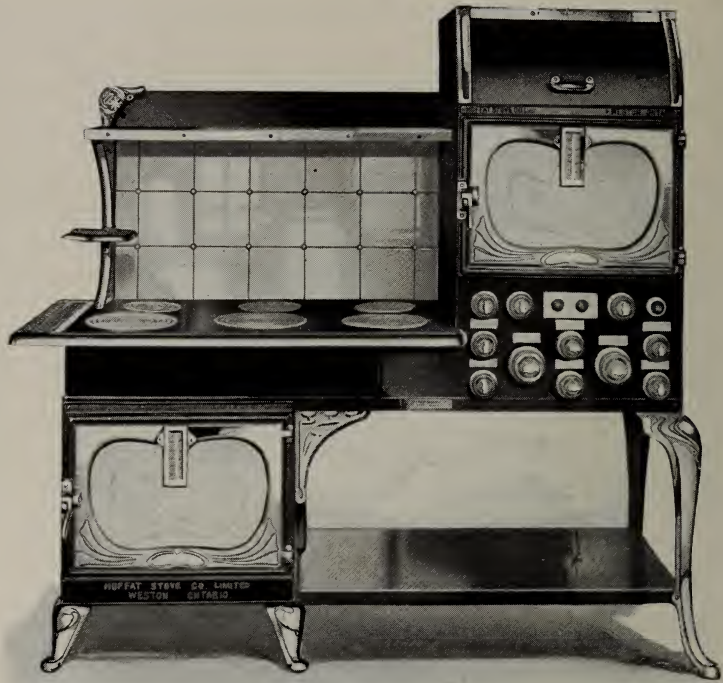
ONE IMPERIAL QUART of cold water can be brought to boiling point on Moffat's Electra patent burner in 10½ minutes, starting with the cold burner, by actual test 2½ minutes faster than on any other range made.

ELECTRICITY AT THREE CENTS per K. W. is equal to coal at $7.75 per ton. At two cents it is equal to gas at 90 cents per 1,000 cubic feet, not taking into consideration the advantages of electrical cooking, the shrinkage of meat, the labor caused with dust in handling coal and ashes and the poisonous fumes of gas.

WHO WOULD THINK of using wood, coal, gas, or coal oil when electricity is cheaper? In many towns and cities the rate goes as low as one cent per k.w., which makes the price one-half the cost of gas.

**WHAT A BOON to the busy woman. No scouring of pots and pans blackened by smoke or gas.**

**NO DIRTY BLACKLEAD around Moffat's Electra; just use a soft cloth with a little sweet oil or vaseline, keeps it in beautiful condition.**




## MOFFAT "ELECTRA" No. E396A
## WITH 6 HEATING UNITS, 1,700, 1,700, 1,200, 660, 660 AND 660 WATTS ON TOP

Made specially for large residences. The two baking ovens have two units 1,250 watts each. Floor space 64 x 25 inches. Ovens are 18 x 18 x 12 inches. Two red lights. Maximum capacity, 110 amperes. Mercury Thermometer on each oven.

Warming oven is heated with a separate element. A plug receptacle is also provided for irons, etc.

In the improved model the table and end shelf have been enlarged and this Range and also 397A are fitted with all the radical improvements shown on pages 18 and 19 requires 3 No. 5 wires.

| | Price | Shipping Weight |
|---|---|---|
| E 396A | | 555 |
| E 397A with 2 ovens below | | 685 |
| Tiling on Back, extra | | |
| Maximum capacity of 397A, 132 amps—3 No. 4 wires. | | |
| E 196A with one baking oven above | | 425 |

FOR BREAD AND CAKES—The Electra oven cannot be surpassed for even baking. Any desired temperature may be obtained; the quick hot oven for biscuits, or the slow oven for fruit cake. We make all sizes for large boarding houses, restaurants and hotels.

TURKEY AND OTHER FOWL require the Electra oven with its even temperature to prevent shrinkage, to bring out the delicious flavor and make the fowl tender.



MOFFAT "ELECTRA" No. E 24A

See pages 17 and 18 for latest improvements.

Extra large oven 18 x 18 x 12 inches, equipped with two heating units, 1,250, watts each, for broiling and baking. Warming oven is now fitted with element and separate switch. Four-burner top with burners of 1,700, 1,200, 660 and 660 watts, measures 29½ x 22½. This Range is equipped with Pilot Lights, which indicate when oven is in operation. Mercury Thermometer. Tile back or Porcelain splash. Plug receptacle provided for irons, etc. Floor space, 52 x 25 inches. Maximum capacity, 65 amperes, requires 3 No. 8 wires.

| | Shipping Weight |
|---|---|
| Price E 24A with mercury thermometer and Tile Back, or Porcelain panels................. | 350 |
| Price E 294 same as above, but an additional lower baking oven ...................... | 460 |

**COSTS LESS to put an electric range into a new house than a gas or coal range. No chimney, stove pipes, ash barrel, coal scuttle, coal bin, etc.**

**COSTS MORE to put an electric range into an old house as the service wires have to be made larger, but costs less to operate than a coal or gas range. The service wires running into the house must be removed and wires of larger capacity put in according to government regulations.**




## MOFFAT "ELECTRA" No. E 23A

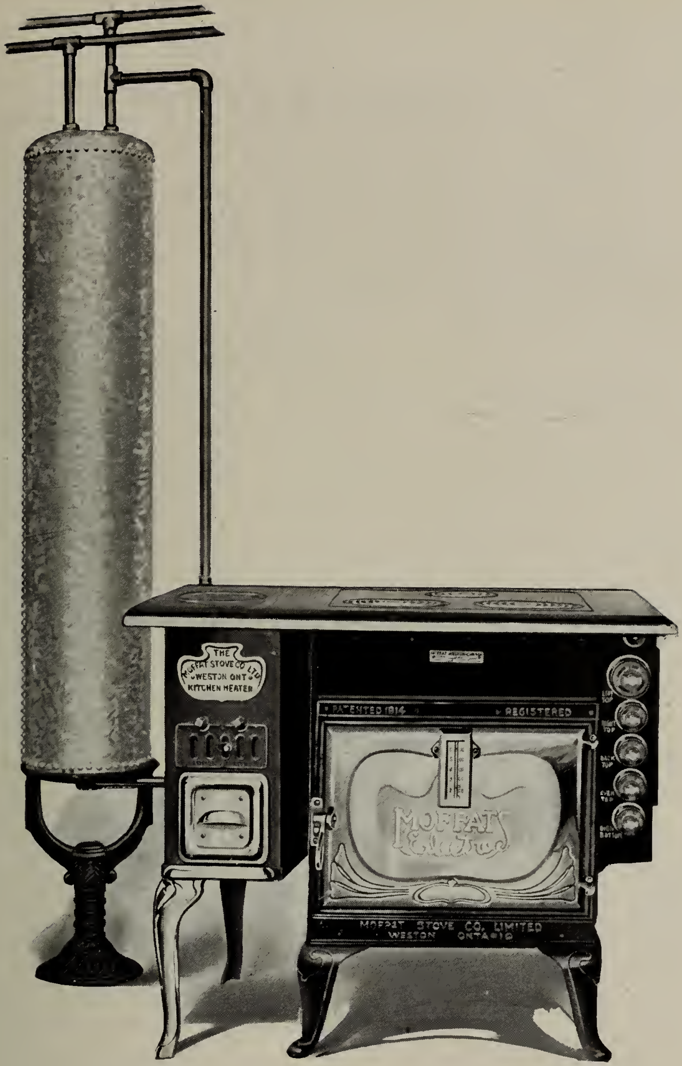
See pages 17 and 18 showing latest improvements.

This Range has an exceptionally fine appearance and affords the convenience of an upper oven, yet occupies only a small space, 22 x 33 inches. Maximum capacity, 51 amperes.

The oven is just the right height, measures 18 x 14 x 12 inches, and is equipped with two electric heating units of 1,100 watts each for broiling and baking. The top cooking surface is fitted with 3 electric heating units, 1,700, 1,200 and 660 watts, requires 3 No. 8 wires.

| | Shipping Weight |
|---|---|
| Price.................................... | 290 |
| Tile or Porcelain on back, extra............. | |

**START RIGHT—In building your house see that the electric service wires are placed on the side of the house most convenient to the distributing box and electric range.**



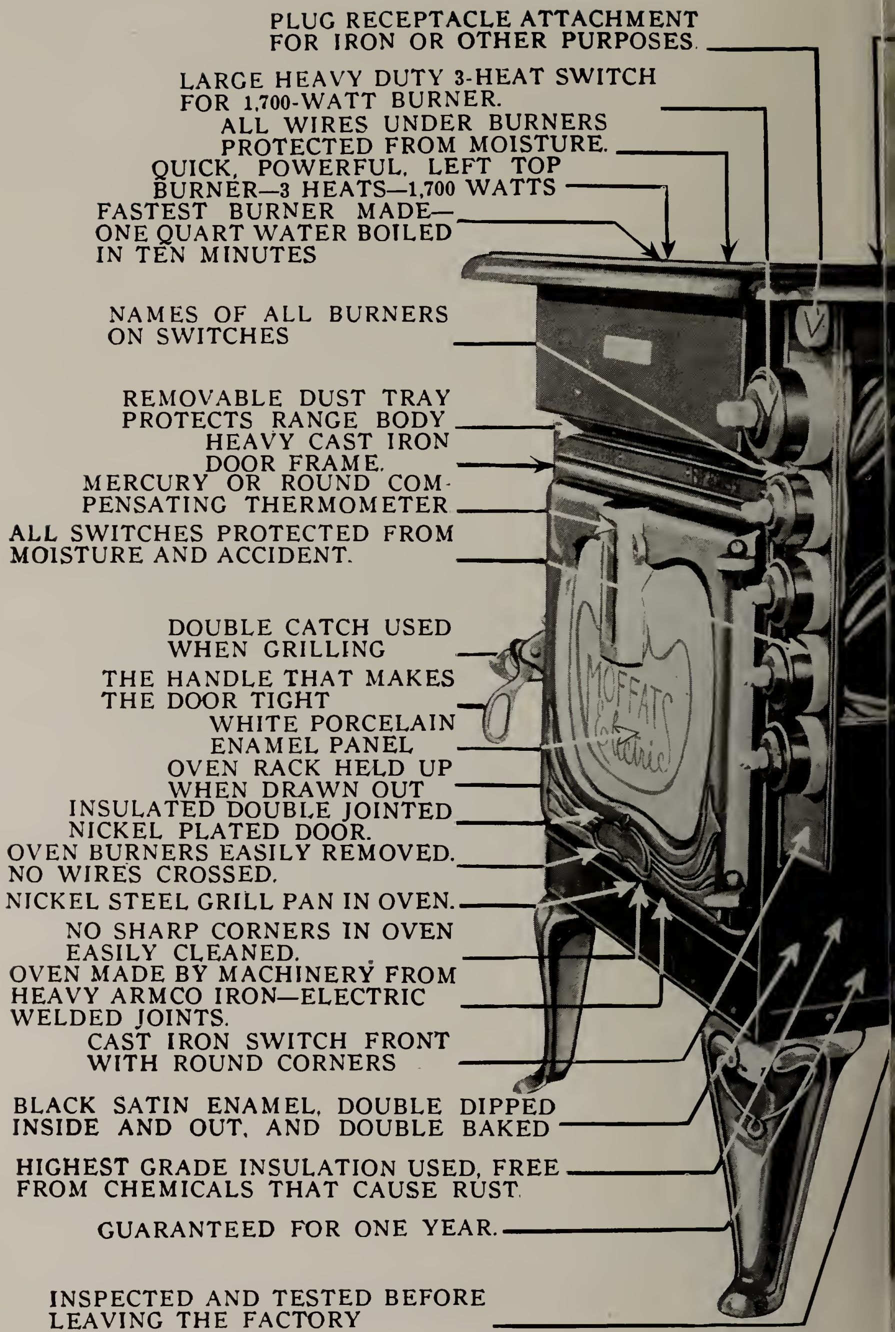

The above illustration shows the Moffat "Kitchen Heater" connected to an Electric Range. Can be fitted to the left end of any style or size of Range. Burns coal, wood, dry garbage, sweepings and waste matter. Can also be fitted with waterfront for heating bath boiler.

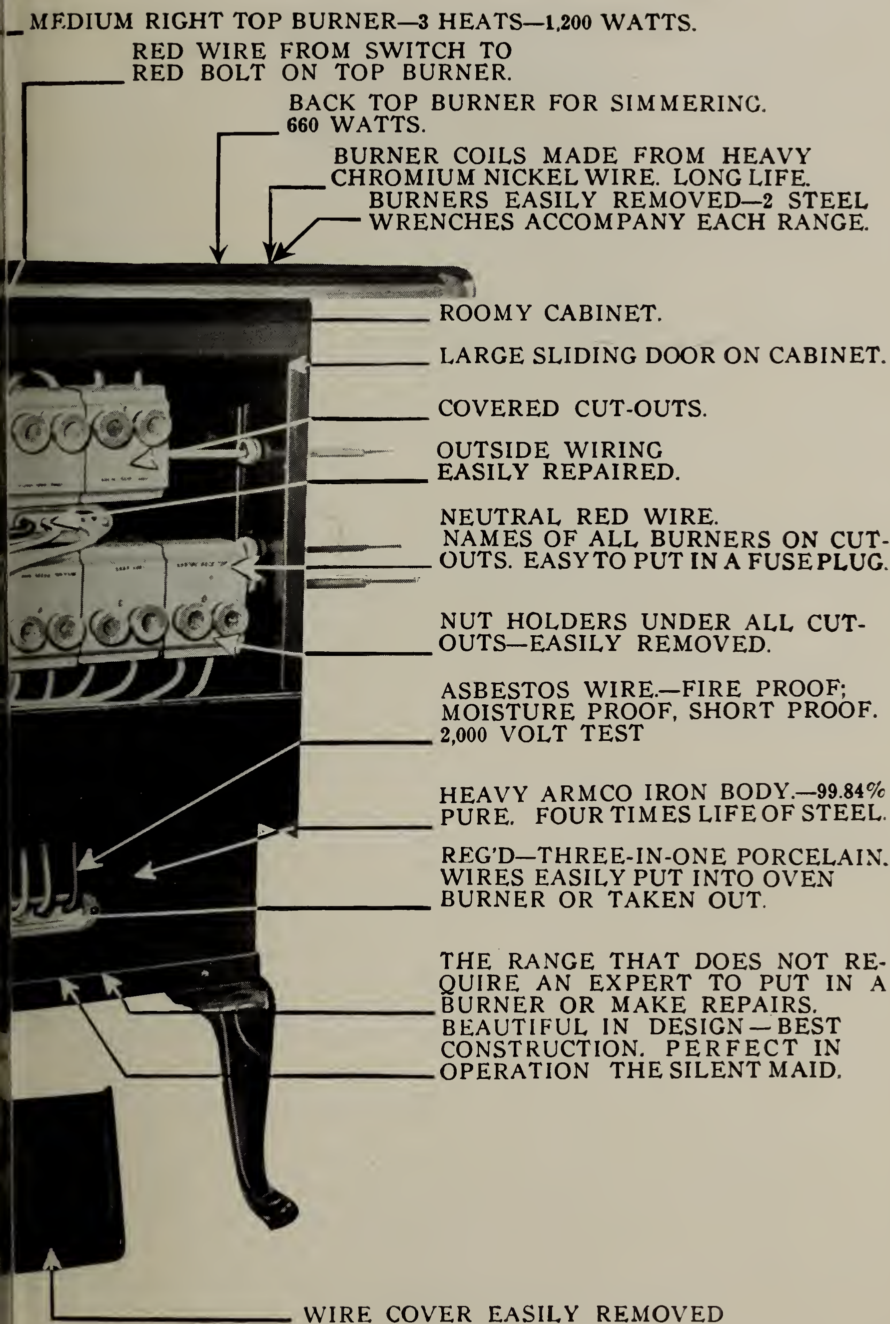
| | | Shipping Weight |
|---|---|---|
| Price | ............................ | 110 |
| Kitchen Heater only | ................. | |
| Waterfront | ......................... | 20 |

Extra charge for long nickel edge when ordered separate.

**HOUSES ARE NOW being built without kitchen chimney; the price of the chimney will pay for the Electric Range.**

**ONTARIO and the central districts of Canada are dependent on imported coal. Don't worry. Cook by wire on Moffat's Electra.**


PLUG RECEPTACLE ATTACHMENT FOR IRON OR OTHER PURPOSES.
LARGE HEAVY DUTY 3-HEAT SWITCH FOR 1,700-WATT BURNER.
ALL WIRES UNDER BURNERS PROTECTED FROM MOISTURE.
QUICK, POWERFUL, LEFT TOP BURNER—3 HEATS—1,700 WATTS
FASTEST BURNER MADE— ONE QUART WATER BOILED IN TEN MINUTES
NAMES OF ALL BURNERS ON SWITCHES
REMOVABLE DUST TRAY PROTECTS RANGE BODY
HEAVY CAST IRON DOOR FRAME.
MERCURY OR ROUND COMPENSATING THERMOMETER
ALL SWITCHES PROTECTED FROM MOISTURE AND ACCIDENT.
DOUBLE CATCH USED WHEN GRILLING
THE HANDLE THAT MAKES THE DOOR TIGHT
WHITE PORCELAIN ENAMEL PANEL
OVEN RACK HELD UP WHEN DRAWN OUT
INSULATED DOUBLE JOINTED NICKEL PLATED DOOR.
OVEN BURNERS EASILY REMOVED. NO WIRES CROSSED.
NICKEL STEEL GRILL PAN IN OVEN.
NO SHARP CORNERS IN OVEN EASILY CLEANED.
OVEN MADE BY MACHINERY FROM HEAVY ARMCO IRON—ELECTRIC WELDED JOINTS.
CAST IRON SWITCH FRONT WITH ROUND CORNERS
BLACK SATIN ENAMEL, DOUBLE DIPPED INSIDE AND OUT, AND DOUBLE BAKED
HIGHEST GRADE INSULATION USED, FREE FROM CHEMICALS THAT CAUSE RUST.
GUARANTEED FOR ONE YEAR.
INSPECTED AND TESTED BEFORE LEAVING THE FACTORY
MOFFATS Electric


MEDIUM RIGHT TOP BURNER—3 HEATS—1,200 WATTS.
RED WIRE FROM SWITCH TO RED BOLT ON TOP BURNER.
BACK TOP BURNER FOR SIMMERING. 660 WATTS.
BURNER COILS MADE FROM HEAVY CHROMIUM NICKEL WIRE. LONG LIFE.
BURNERS EASILY REMOVED—2 STEEL WRENCHES ACCOMPANY EACH RANGE.
ROOMY CABINET.
LARGE SLIDING DOOR ON CABINET.
COVERED CUT-OUTS.
OUTSIDE WIRING EASILY REPAIRED.
NEUTRAL RED WIRE.
NAMES OF ALL BURNERS ON CUT-OUTS. EASY TO PUT IN A FUSE PLUG.
NUT HOLDERS UNDER ALL CUT-OUTS—EASILY REMOVED.
ASBESTOS WIRE.—FIRE PROOF; MOISTURE PROOF, SHORT PROOF. 2,000 VOLT TEST
HEAVY ARMCO IRON BODY.—99.84% PURE. FOUR TIMES LIFE OF STEEL.
REG'D—THREE-IN-ONE PORCELAIN. WIRES EASILY PUT INTO OVEN BURNER OR TAKEN OUT.
THE RANGE THAT DOES NOT REQUIRE AN EXPERT TO PUT IN A BURNER OR MAKE REPAIRS. BEAUTIFUL IN DESIGN—BEST CONSTRUCTION. PERFECT IN OPERATION THE SILENT MAID.
WIRE COVER EASILY REMOVED



MOFFAT "ELECTRA" No. E 21A

A solidly constructed Electric Range, with a cooking capacity sufficient for the average family. The top cooking surface is equipped with two removable electric burners, and the oven, which measures 18 x 14 x 12 inches has separate burners for broiling and baking. This range is handsomely finished in a special baked black enamel with white enamel door panel, broiling pan, and full nickel trimmings. Made with or without high shelf. Space required 33 x 26 inches; maximum capacity, 48 amperes. Two heating units on top, 1,700 and 1,200 watt capacity, and two 1,000 watt burners in oven controlled by separate three heat switches. Maximum capacity 51 amps, requires 3 No. 8 wires.

Above illustration shows our 1919 model. Body made from Armco Iron, tray underneath burners, outside wiring and all other radical improvements which have made Moffat Ranges superior to any other make in the world. (See pages 18 and 19).

E 22A has 4 burners on top, 1,700, 1,200 and 660, 660 watts; oven is 18 x 18 x 12. Maximum capacity 60 amps., requires 3 No. 8 wires. All other sizes same as E 21A.

**Electricity means a cool, clean, cosy kitchen, Canada's white fuel.**

| | Shipping Weight |
|---|---|
| Price.................................... | 220 |
| E 22A.................................... | 245 |




**E 21A**

**FITTED WITH HIGH SHELF**

The same size and style High Shelf will fit on
E 32; E 21A; E 22A

Price, High Shelf only ..................................................
Porcelain or Tile Extra ..................................................

**NO COMPARISON—Electric Cooking vs. Coal, gas or coal oil; no dust, no heat, no circulation of air passing through the oven to dry up the meat.**



MOFFAT "ELECTRA" E 30A

Our popular Cabinet Range with 4 top burners and two ovens (baking and warming). The oven is equipped with separate heating units for broiling and baking, and measures 18 x 18 x 13 inches. The Tile or Porcelain back is extra. Floor space, 49 x 25 inches. Maximum capacity, 60 amperes, requires 3 No. 8 wires.

Our 1919 model is fitted with one 1,700, one 1,200 and two 660 watt burners on top, two 1,250 watts in oven, outside wiring, marked cutouts and switches, no wire in oven insulation; air-tight oven, moisture- and fire-proof lead wires, tested to 2,000 volts. No other range on the market can compete with out 1919 model.

**No matches, no kindling, no mess or fuss and no waiting.**

| | Price | Shipping Weight |
|---|---|---|
| Tile or Porcelain splash. . . . . . . . . . . . . . . . . . . . . | | 310 |

**NO FRYING—Steaks, sausages, chops, ham, eggs, etc., can be grilled in the grilling pan in Moffat's Electra by placing close to the top burner in oven, done to a turn. A nickel steel grilling pan goes with each range.**

**NEVER USE WATER on ranges. A little oil will keep the top, body and other parts in perfect condition.**



MOFFAT "ELECTRA" E 32

The best constructed, quickest and most economical value in the world. Two round units on top, 1,700 and 1,200 watts, two 1,100 watt units in oven. Size of oven, 18 x 14½ x 13 inches. Space 33 x 22 inches. Maximum capacity, 46 amperes, requires 3 No. 10 wires.

Above illustration shows our new outside wiring (see pages 18 and 19), tray underneath burners. No. 18 gauge cut out box. Switches and cut outs marked. All lead wires fire and moisture proof and tested to 2,000 volts. Body made from Armco iron.

| | Shipping Weight |
|---|---|
| Price . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . | 180 |

**High Shelf** (**see page 21**)

**It is easy to keep your health and youthful appearance in a home equipped with an Electric Range. After cooking the old-fashioned way, the clean, cool, cheerful Electric Kitchen will appeal to you with its absence of grime, smoke and fumes.**

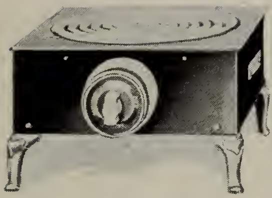
**Moffat Ranges made from heavy Armco Iron means four times the life of steel.**

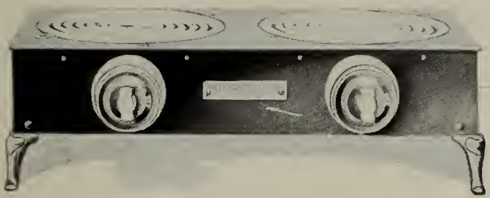



## MOFFAT "ELECTRA" No. E 27A

The smallest size Range we make; oven is 14 x 12½ x 11 inches; space occupied 23 x 17 inches. Top burners are one 1,500 and one 660 watts; one 1,100 watt burner in bottom of oven. Maximum capacity, 31 amps., requires 3 No. 12 wires. Construction and finish same as on our standard Ranges. See pages 18 and 19 for general details and latest improvements.

| | Shipping Weight |
|---|---|
| Price.................................... | 115 |





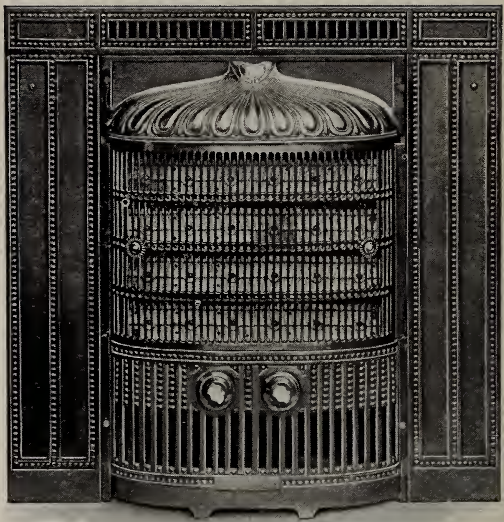
E 101—Hot Plate. Top surface, 11 in. x 11 in.; height, 7 in., 1,700 watt burner. 20 amp. switch. Requires 2 No. 14 wires.

| | Price |
|---|---|
| E 102—Two Burners, 30 amps., requires 3 No. 14 wires .................................. | |
| E 103—Three Burners, 45 amps., with 3 cutouts, requires 3 No. 8 wires.................. | |
| E 104—Four Burners, 60 amps., with 4 cutouts, requires 3 No. 8 wires, in square form if required.............................. | |





| | Price |
|---|---|
| E 10 S—Hot Plate, 660 watts. Top Surface, 8 in. x 8 in.; height, 6 in................ | |
| E 12— Hot Plate. Top Surface, 8 in. x 16 in.; height,6 in.; two 660 watt burners, requires 2 No. 14 wires......................... | |



## "ELECTRA" No. 160

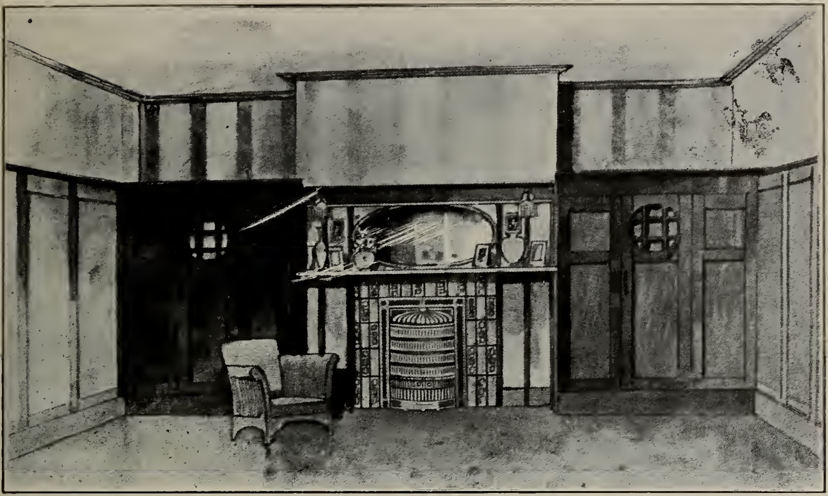
Same height and capacity as No. 150, but wider. Two 20 amp. 3 heat switches giving 6 heats. The patent bars are in unit form dove-tailed and locked into a strong shell support at back. The above illustration shows the new circulating front. The cold air entering at bottom and discharging at top.

Made in polished or brushed or bronze brass, finish. Requires 3 No. 14 wires. No chimney required, perfect in operation, no danger to children getting burnt.

| Price | Outside Measurements | Minimum Capacity | Maximum Capacity | Shipping Weight |
|---|---|---|---|---|
| | 30½x30½ inches | 325 watts | 28 amps. | 90 lbs. |

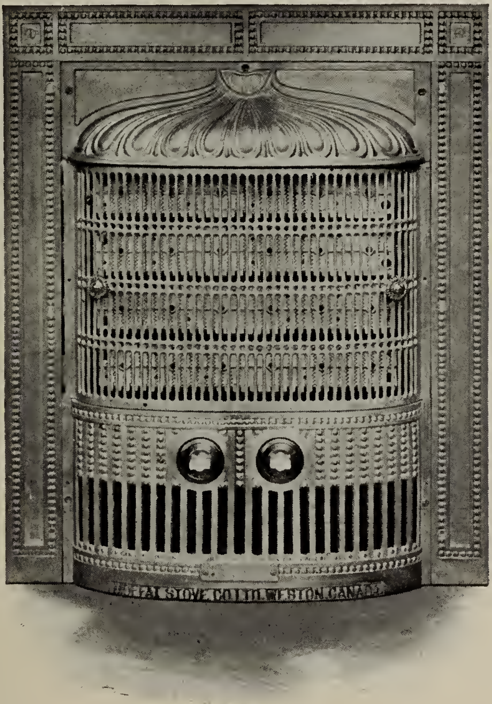
Size of opening in fireplace or wall requires to be not less than 19¾ inches wide and 29¾ inches high and 4¼ inches deep.

**Look out for imitations. See that "Moffat" is marked on name plate.**



**"ELECTRA" No. 150**

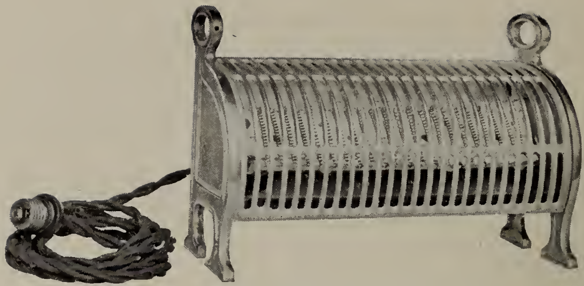
FIRE PLACE HEATER—The ideal heater for dining room, sitting room or parlor, no flues required. No poisonous odors or fumes. Our patent bar shows the fire. Two three heat switches giving six heats.



| Outside Size | Shipping Weight | Maximum Capacity |
| --- | --- | --- |
| 24½ x 30½ | 80 lbs. | 28 amps. |

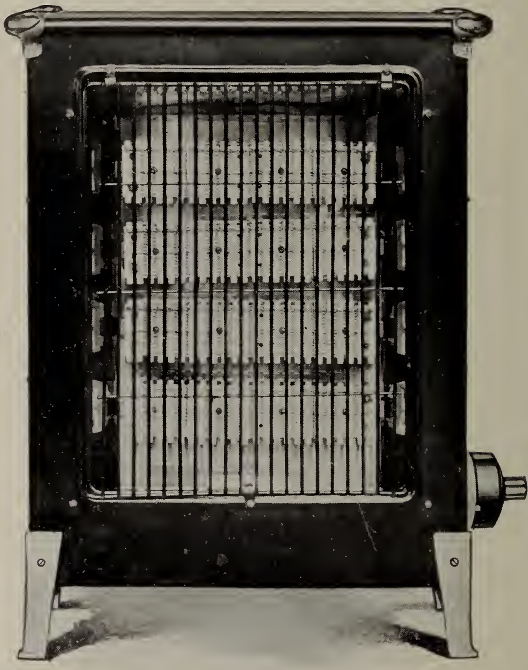
Size of opening in fireplace or wall requires to be not less than 19¾ inches wide and 29¾ inches high and 4¼ inches deep.

Minimum capacity 325 watts. Requires 3 No. 14 wires.



**ELECTRIC HEATER No. 100**

Perfect in operation. Shows the fire. 660 watts.
Price in full, nickel finish, with 8 feet cord and plug.
Size over all, 12 x 8¼ inches high.



**E 120**

A powerful portable heater in plain black or bronze finish, nickel feet and corners, suitable for office, store, hall, etc., capacity 20 amps. Size, 27 inches high by 19 inches by 7 inches.

Price in plain Black .................

Price in Bronze........................

Maximum capacity, 20 amps. Requires 3 No. 14 wires.

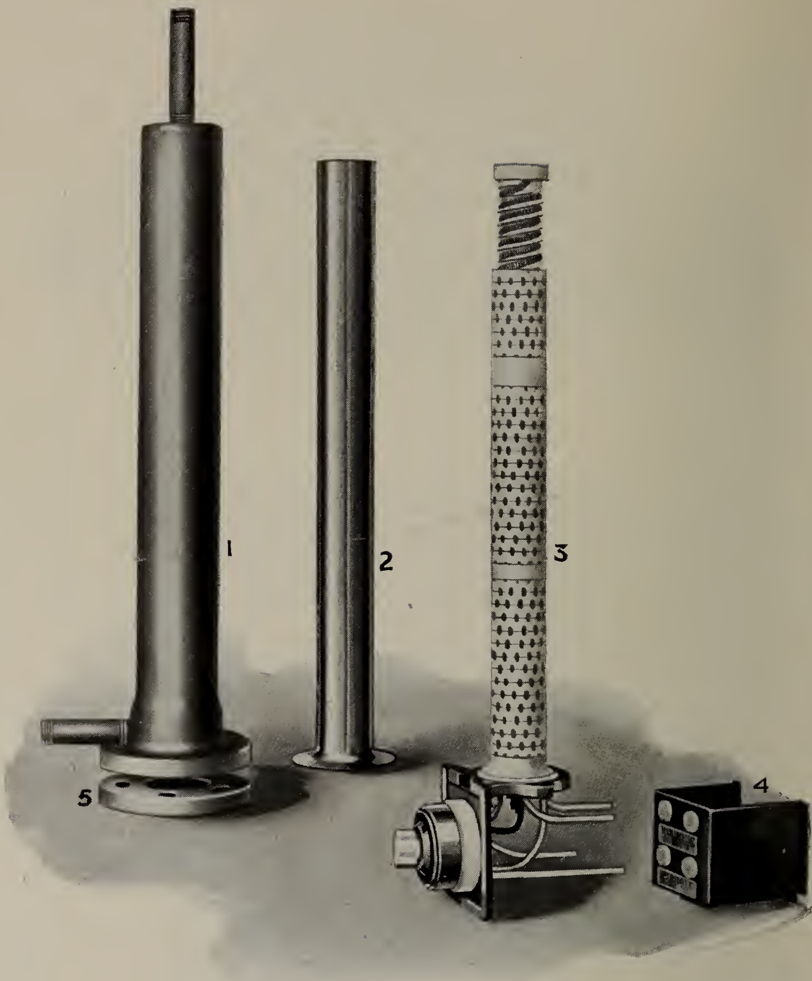



Illustration of the different porcelain or heater bricks on our domestic Ranges and Heaters.

There are two interchangeable wire coils to each round burner. In case of a burn out, only one of these, as a rule, requires renewing.

PRICES:

| | |
|---|---|
| 1-set coil (2 wires) 14-1700 watts | $2.50 |
| 1-set " " 14-1200 watts | 2.25 |
| 1-set " " 12- 660 watts | 2.00 |
| 1-set " " for oven | 2.00 |
| 1-set " " heater bar E 120 | .80 |
| 1-set " " heater bar E 150 or 160 | 1.25 |
| No. 12 heater brick only | .75 |
| No. 14 " " " | 1.10 |
| No. 9 and 99, each | .20 |
| No. 7 and 8, each | .10 |
| 1-complete heating unit No. 14 | 5.00 |
| 1- " " " " 12 | 4.00 |
| 1- " " " Oven | 5.00 |
| 1- " heater bar E 120 | 2.00 |
| 1- " " " E 150 or 160 | 2.25 |
| 1-10 amps. switch | 1.25 |
| 1-20 " " | 2.00 |
| 1-round thermometer | 1.25 |




This Electric Water Heater is the result of years of experience and experimenting; the very latest in mechanical and electrical construction.

The heating element is made in the "Moffat" way for long life and service with absolutely no chance to make a short, even after the wire coils break. The internal electrical element is completely surrounded by water, hence no loss of power; every electrical unit absorbed by the water, perfect circulation.

The heating element is all fire-proof porcelain with the highest grade of chromium nickel wire and is easily renewed. The copper tube is also removable so that the sediment or lime may be cleaned out.

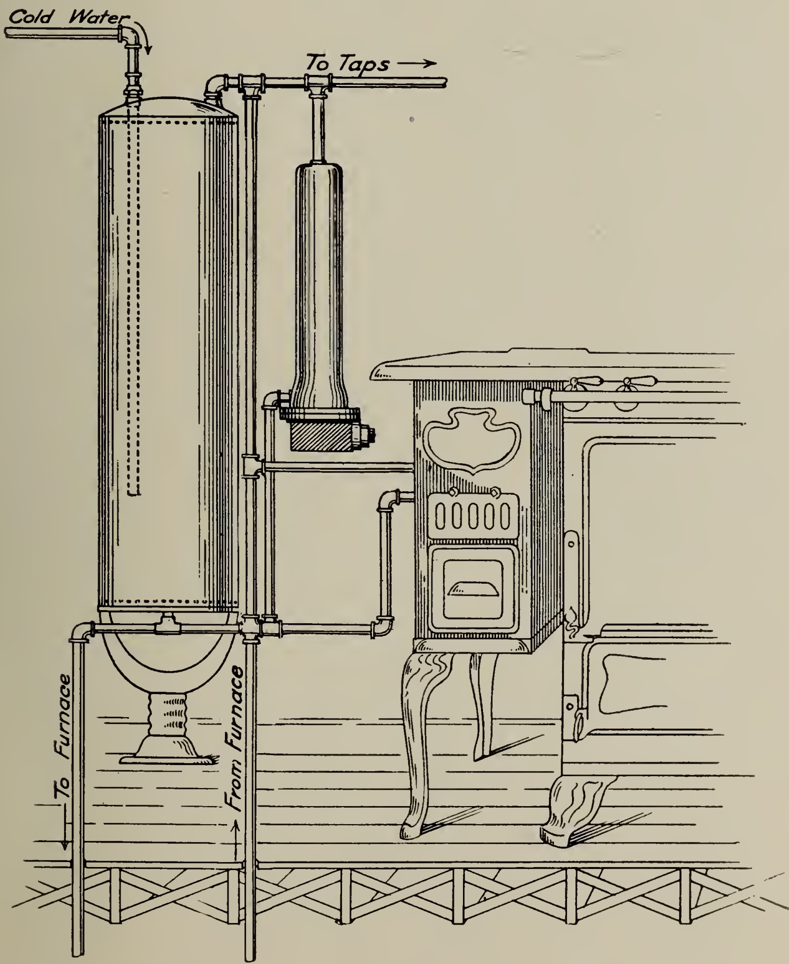
1. The outside casing is made in one piece with the inlet at the bottom and the outlet at the top, and when once fitted to the boiler, does not require to be taken down for any repairs.

2. The copper tube with the flange is also in one piece and does not require a skilled mechanic to remove it for cleaning — tested to 150 lbs. pressure.

3. The heating element complete with one or two switches, as desired, maximum capacity of each section 10 amps. The right side of the steel box is removable to make connections through three porcelain bushings or ¾ conduit.

**No. E. 135** is made with one "on" and "off" switch operating the top section entirely independent of the two lower sections. Capacity may be had from 660 watts to 1 kw. This may be run on a flat rate as desired, keeping the boiler hot day and night. The two lower sections are operated by a three-heat switch with maximum capacity of 20 amps. The two switches take three No. 12 wires 110 volts.

**No. E. 136** is a 30 amp. heater operated on one three-heat switch with two No. 12 wires 220 volts.




How pipe connections should be made when a Moffat Electric Water Heater, Kitchen Heater or Range and Furnace are all connected to the one Pressure Boiler.

WINDSOR, ONT., when rate was 4 and 2 cents per k.w. hour

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| M-30 | Nov. 7, '16 | 22 | $1.38 | 168 | $3.84 | $2.46 | 2 | 30c |
| M-21 | Aug. 21, '15 | 30 | 1.40 | 96 | 2.70 | 1.30 | 2 | 36c |
| M-21 | June 20, '16 | .. | .... | 80 | 2.25 | .... | 7 | 30c |
| M-30 | June 30, '16 | .. | .... | 83 | 2.31 | .... | .. | 30c |
| M-30 | Oct. 28, '16 | .. | .. . | 125 | 3.09 | .... | 2 | 31c |
| M-21 | June 9, '16 | 40 | 1.75 | 210 | 4.85 | 3.10 | 6 | 38c |
| M-30 | Oct. 4, '16 | 34 | 1.50 | 175 | 4.04 | 2.54 | 3 | 33c |
| M-21 | Mar. 30, '16 | 60 | 2.65 | 95 | 3.28 | .63 | 6 | 58c |
| M-21 | July 4, '16 | 25 | 1.25 | 130 | 3.40 | 2.15 | 3 | 39c |
| M-30 | Oct. 7, '16 | 28 | 1.57 | 260 | 6.36 | 4.79 | 4 | 62c |
| M-30 | June 20, '16 | 36 | 1.46 | 115 | 2.88 | 1.42 | 4 | 30c |
| M-31 | May 12, '16 | .. | .... | 124 | 3.04 | .... | .. | 30c |
| M-30 | Aug. 26, '16 | .. | .... | 144 | 3.65 | .... | 3 | 39c |
| M-30 | Aug. 14, '16 | .. | .... | 220 | 4.77 | .... | 6 | 30c |
| M-31 | June 10, '16 | .. | .... | 166 | 3.80 | .... | 4 | 30c |
| M-31 | Jan. 2, '17 | 12 | .71 | 108 | 2.76 | 2.05 | 2 | 30c |
| M-30 | Aug. 24, '16 | .. | .... | 100 | 2.61 | .... | 2 | 30c |
| M-24 | June 17, '16 | 40 | 2.14 | 197 | 4.29 | 2.32 | 2 | 78c |
| M-30 | Dec. 6, '16 | 30 | 1.35 | 190 | 4.23 | 2.88 | 4 | 30c |
| M-30 | July 28, '16 | 25 | 1.37 | 120 | 3.56 | .... | 3 | 52c |
| M-30 | July 17, '16 | .. | .... | 176 | 3.98 | .... | 4 | 30c |
| M-31 | June 10, '16 | .. | .... | 151 | 3.53 | .... | 2 | 30c |
| M-30 | Aug. 15, '16 | .. | .... | 202 | 4.44 | .... | 4 | 30c |
| M-30 | Oct. 6, '16 | .. | .... | 280 | 5.85 | .... | 2 | 30c |
| M-30 | June 20, '16 | 31 | 1.39 | 92 | 2.47 | 1.08 | 5 | 30c |
| M-21 | June 1, '16 | .. | .... | 90 | 3.43 | .... | 3 | 30c |
| M-24 | Apr. 22, '16 | 40 | 2.00 | 215 | 5.55 | 3.55 | 3 | 62c |
| M-31 | May 10, '16 | .. | .... | 230 | 5.12 | .... | 4 | 36c |
| M-30 | Dec. 14, '16 | .. | .... | 150 | 3.50 | .... | 2 | 33c |
| M-30 | June 26, '16 | 35 | 1.77 | 170 | 4.58 | 2.81 | 5 | 56c |
| M-30 | June 26, '16 | 20 | .99 | 150 | 3.50 | 2.51 | 4 | 30c |
| M-30 | June 3, '16 | 62 | 2.09 | 225 | 5.02 | 2.93 | 5 | 36c |
| M-30 | June 26, '16 | 10 | .63 | 140 | 3.33 | 2.70 | 3 | 30c |
| M-30 | May 19, '16 | 25 | 1.17 | 238 | 4.95 | 3.78 | 3 | 30c |
| M-30 | May 29, '16 | .. | .... | 150 | 3.50 | .... | 3 | 30c |
| M-21 | May 26, '16 | 30 | 1.36 | 175 | 4.00 | 2.64 | 4 | 31c |
| M-31 | June 24, '16 | .. | .... | 103 | 3.40 | .... | 5 | 57c |

52 Ranges on System.

Average Installation Cost—$30.39.

Average K.W. Hrs., Lighting Only—25 K.W. Hrs.

Average Cost, Lighting Only—$1.49.

Average K.W. Hrs., Lighting and Cooking—163 K.W. Hrs.

Average Cost, Lighting and Cooking—$3.92.

## TOTAL AMOUNTS PAID FOR COOKING AND LIGHTING IN OTTAWA, ONT.

| NO. | NOV. '15 | DEC. '15 | JAN. '16 | FEB. '16 | MAR. '16 | RANGE | FAMILY |
|---|---|---|---|---|---|---|---|
| 1 | $2.25 | $1.21 | $1.37 | $1.20 | $1.37 | E 23 | .. |
| 2 | 4.49 | 3.70 | 4.00 | 3.30 | 3.60 | E 24 | 6 |
| 4 | 3.76 | 3.07 | 2.77 | 2.87 | 2.28 | E 24 | .. |
| 5 | 3.79 | 3.80 | 3.67 | 4.81 | 4.30 | E 20 | .. |
| 6 | 3.67 | 2.60 | 5.48 | 6.04 | 3.97 | E 29 | .. |
| 7 | 2.21 | 2.81 | 2.80 | 3.18 | 2.78 | E 22 | 8 |
| 8 | 4.58 | 5.85 | 7.71 | 7.22 | 7.18 | E 24 | |
| 9 | 4.53 | 4.61 | 5.50 | 4.98 | 4.63 | E 23 | .. |
| 10 | .... | 6.82 | 7.49 | 6.95 | 6.70 | E 24 | 7 |

## TOTAL AMOUNTS PAID FOR COOKING AND LIGHTING IN HAMILTON, ONT.

| No. | Nov. '15 | Dec. '15 | Jan. '16 | Feb. '16 | Mar. '16 | Apr. '16 |
|---|---|---|---|---|---|---|
| 1 | $3.73 | $1.58 | $4.21 | $4.04 | $3.22 | $3.03 |
| 2 | 1.60 | 1.31 | 1.27 | 1.13 | 1.27 | 1.56 |
| 3 | 2.57 | 2.67 | 2.12 | 2.23 | 1.84 | 1.68 |
| 4 | 2.17 | 2.05 | 1.99 | 2.23 | 1.82 | 1.94 |
| 5 | .... | .... | .... | 5.57 | 4.50 | 5.31 |
| 6 | .... | .... | 1.91 | 2.25 | 1.70 | 1.66 |
| 7 | 1.93 | 2.25 | 2.39 | 2.77 | 2.31 | 3.61 |
| 8 | .... | .... | .... | .... | .... | 1.08 |

## TOTAL AMOUNTS PAID FOR COOKING AND LIGHTING IN ST. THOMAS, ONT.

| No. | Jan. '16 | Feb. '16 | Mar. '16 | Apr. '16 | May '16 | Range | No. in Family |
|---|---|---|---|---|---|---|---|
| 1* | $3.63 | $3.14 | $3.30 | $4.31 | $4.26 | E 22 | 4 |
| 2 | 3.03 | 2.51 | 2.42 | 2.01 | 2.30 | E 22 | 7 |
| 3 | 3.51 | 2.90 | 2.92 | 1.95 | 1.75 | E 30 | 4 |
| 4 | 2.51 | 1.80 | 2.49 | 1.83 | 2.18 | E 30 | 3 |
| 5 | 4.14 | 3.45 | 3.45 | 2.77 | 3.36 | E 30 | 4 |
| 6 | 1.70 | 1.14 | 1.54 | 1.43 | 1.98 | E 30 | 2 |
| 7 | 2.02 | 1.52 | 1.90 | 1.85 | 2.21 | E 30 | 4 |
| 8 | .... | .... | 3.25 | 3.08 | 3.26 | E 21 | .. |
| 9 | .... | 2.00 | 3.14 | 2.68 | 2.35 | E 30 | 5 |
| 10 | .... | .... | .... | 1.94 | 2.84 | E 30 | 5 |

*This consumer pays suburban rates which are twice the amount of city rates, with the exception of floor space, which is the same.

## COST OF COOKING AND LIGHTING IN TORONTO

| No. of Range | No. in Family | Average Cost per Month |
|---|---|---|
| E 30 | 4 | $2.58 |
| E 27 | 3 | 1.34 |
| E 22 | 5 | 2.93 |
| E 25 | .. | 2.36 |
| E 20 | 7 | 3.53 |
| E 21 | 3 | 1.54 |

Average cost of operating Moffat's Electric Ranges in Toronto, including lighting, $2.70.



In purchasing utensils for Moffat's Electra, see that the Diameter of Kettle, Pots, Pans, etc. is sufficient to cover all the all the burners. Enamelware gives the best results on table or top of Range.

Read your directions carefully before operating Range. Covered elements at first sight look ideal, but in actual domestic practice the open element is quickest and more economical.

The wire coils in the burners MUST NOT be touched.

Do not tilt a kettle so that the bottom edge touches the burner coils—do not use kettles with legs on—old toasters will loose wire —curling tongs—forks—spoons—or anything metallic touching the burner coils and the body of the range at the same time, this will cause a short circuit, and cut the burner coils in two. We are not responsible for this and it does not come under our guarantee.

If oven is heated over 500 degrees marked on thermometer it will not register correctly, and will not be replaced free of charge.

Black enamel inside oven will burn off if oven is heated over 600 degrees.

Do not use a WET CLOTH on the range or any cleansing compounds. Use a soft cloth with a little motor engine oil, or 3 in 1.

To make your top burners last a long time and save electric current—do not allow contents in vessel to boil over. You have strong, medium, and low burners with three heats on each burner to overcome this difficulty; use pots and kettles that cover the burners. Turn the burners to low or simmering heat when contents have reached boiling point.

NOT NECESSARY TO USE a double basting pan in Moffat's Electra oven.

On the TOP OF RANGE are burners of different heats; a powerful one with the large switch No. 15-14 for quick work, a medium one No. 11-14 and the small one No. 12, makes it possible for the housewife to get the desired heat, save electric current, and prevent boiling over.

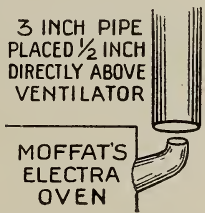
DO NOT LEAVE THE KITCHEN with burners going full. Turn them down to low.

IF YOUR BURNERS fail to work, examine the wire coils in the burners with a piece of wood, and if they are broken, a renewal is necessary. If the wire coils are not broken, EXAMINE THE FUSE PLUGS IN THE RANGE, the distribution box and switch box in the basement. If these are all right, probably the fuse on the street poles is blown out.

IN PUTTING IN A NEW fuse plug, BE SURE and put in the same number as you take out.

THE CENTRAL OR NEUTRAL WIRE running to the range from the distribution box MUST BE CUT IN SOLID AND NOT FUSED.

Oven Ventilator MUST NOT be closed or connected directly to a chimney. If there is too much steam the oven is heated to a higher temperature than required for cooking. If desired to connect Ventilator to the chimney follow this plan.




IN ROASTING MEAT—to get that delicious flavor and retain all the juices, turn on the top and bottom burner full until the thermometer points to 350 degrees, then put the roast in the oven, leaving both burners on full for five minutes to sear the meat. Now turn off the top burner altogether and leave the bottom burner at low. The heat in the oven should go down slowly to about 200 degrees, which is the proper heat for meat. Allow about 25 minutes to the pound. Cook longer and more slowly and you will have better results.

GRILLING OR BOILING retains all the juices, makes meat more tender and delicious than frying.

For steaks, chops, pork tenderloins, sausages, bacon and eggs, fish, etc., put the meat on the bottom of grilling pan (or any pan about one inch deep) turn on top burner in oven full heat, when red place pan close to top burner, leave from 3 to 5 minutes, turn and leave for 3 to 5 minutes more, then lower pan and finish slowly. Allow about 10 minutes for a thin steak or about 15 minutes for one inch thick.

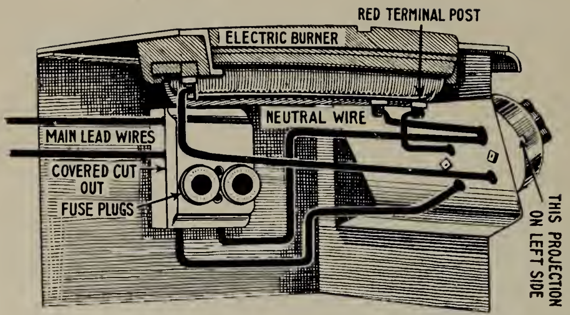
For bacon and eggs put pan 4 inches from burner. When the bacon is almost done, drop in the eggs, finishing very slowly with the burner at medium heat.

Potatoes sliced thin and cooked in the grilling pan are delicious.

Crisp toast may also be made in this way using the oven rack.

Do not use your Electric Range to heat the kitchen. It is made for cooking. It is not an Electric Heater.

If there is any smoke from Roasting and Grilling of meats, the temperature in oven is far too hot.




This illustration shows the top heating unit or burner, the covered cut-out, the switch, the main lead wire, the neutral wire and terminals

**To remove the burner, first cut off the power, then remove the iron buttons that hold the burner in the top, turn the burner upside down, (use the 2 steel wrenches that go with each range) with one wrench hold the second nut and with the other loosen the first nut, DO NOT ALLOW THE TERMINAL BOLT TO TURN. When replacing burner, RED WIRE FROM SWITCH MUST BE ATTACHED TO RED TERMINAL BOLT ON BURNER, using small washer and nut, make very tight using the 2 steel wrenches.**

**The following temperatures are given as a guide to begin cooking on Moffat's Electric Range, with round thermometer.**

| | **Temperature Indicated by Thermometer** | **Time Required** |
|---|---|---|
| **Bread** | **300 to 250** | **45 to 60 minutes** |
| **Cake Layer** | **350 to 325** | **20 to 30 minutes** |
| **Cake Loaf** | **250 to 275** | **40 to 60 minutes** |
| **Cake Fruit** | **200** | **1½ to 2 hours** |
| **Cake Sponge** | **325 to 275** | **30 to 40 minutes** |
| **Small Biscuits** | **350 to 400** | **10 to 15 minutes** |
| **Pie Crust** | **275 to 300** | **25 to 40 minutes** |
| **Baked Batter Pudding** | **275 to 300** | **35 to 45 minutes** |

**IMPORTANT—See that the blank Card with your name, address, and when Range was purchased is mailed to our Office, Weston, so that any renewals or repairs under guarantee will have prompt attention.**

## WHAT "WATT" MEANS

For those not acquainted with electrical terms, we give the following explanation of the word "Watt."

Electricity is sold in kilowatts. A kilowatt means a thousand watts. Just as water is measured by the gallon, and gas by the cubic foot, so electric current is measured by the watt or kilowatt. If one burner uses 660 watts an hour, that means 660/1,000 of a kilowatt.

In speaking of how powerful a burner is, we speak of it as consuming so many watts, which means so many thousandths of a kilowatt. A powerful burner is a 1,500 watt burner, which consumes only 1½ kilowatts per hour.

With Moffat's Electric Ranges it is possible to have three grades of heat with each burner—high, medium and low. For example, a 1,500 watt burner at high heat consumes 1,500 watts per hour, at medium it consumes 750 watts an hour, and at low 375 watts an hour. When you see, in connection with electric range burners, the figures 1500-750-375, you will know that they refer to the number of watts which the burner consumes per hour on high, medium, and low heat.

## HOW TO FIGURE COST OF OPERATING BURNER

A 1,500 watt burner, as explained above, consumes 1½ kilowatts per hour, which figures at a rate of 1c. per kilowatt hour, amounts to 1½c. per hour; in the same way a 750 watt burner will cost ¾c. per hour to operate, and a 375 watt burner will cost ⅜c. per hour to operate.

$3.00


POWER LIGHT
ARE AT YOUR
BY THE TURN OF A